

SATURDAY ..... MAY 8, 1909

## DAINTY SANDWICHES

FORM AN INVALUABLE HELP TO THE HOUSEWIFE.

Solve Many Problems That Arise to Plague the Busy Woman-Suggestions That May Be New to Readers.

The housewife who learns the art of making dainty sandwiches is always well fortified



against the problem of what to have for an informal tea, a little supper in her own dining room after the theater, or variety in her child's lunch basket.

The bread used in making sandwiches should be close-grained and not too fresh. The kind that is baked in round tins is good, and for cheese and fish sandwiches rye and graham bread is mostly used.

All the crusts should be cut from the bread with a sharp knife, fresh butter used which has been melted, and one should avoid having the sandwiches

Made of Fish-Pieces of fried halibut or any firm unsalted fish may be made into delicious sandwiches. Shred the fish, season and mix thoroughly with mayonnaise dressing. Spread on toasted rye bread, garnish with a bit of watercress and serve.

An Indian Sandwich-Cut the white meat of a cooked chicken in small pieces. Take the same quantity of boiled ham and four freshened anchovies and mince. Mix two cups of veloute sauce with one dessertspoonful of curry powder thinned with a little water. Stir over the fire until it becomes a thick sauce. Add the chicken and the ham and the juice of half a lemon. Cut slices of bread and fry them in butter until a light brown. Spread on the mixture and cover the sandwiches, serving while hot.

Of Nuts and Cheese-Use the meats of English walnuts, pecans and almonds. Cut into fine pieces and mix with a cream cheese. Spread the paste on toasted crackers and serve with

Made of Peanuts-Peanuts mixed with mayonnaise dressing are popular, and chopped olives and small crisp cucumber pickles seasoned with capers and mixed with mayonnaise are also good.

Dates and figs chopped very fine and mixed with lemon juice may be spread on thin slices of bread and sprinkled with finely chopped nuts. An odd mix- as they need it. Put the pot, closely ture for sandwiches is Oriental preserved ginger softened with a little ly for at least four or six be cream. All kinds of candied fruits longer if possible may also be used for filling.

A Kitchen Adjunct.

A useful article for the kitchen is a small microscope. Show the cook how special pains in washing them.

The microscope is also useful to examine cereals, cornmeal, buckwheat and other things, which unless kept

If part of every order that comes in from the grocer is carefully examined se returned at once, the loss will be his and not the buyer's.

Purce of Beets.

Wash and boil until tender six red beets. Mash through a sieve and season with two saltspoonfuls of sait and one of pepper, one tablespoonful of butter and one grated onlon. Put one quart of milk into a double boiler, add half a cupful of stale bread crumbs, two cloves and a bay leaf. Cook for 15 minutes, then pour in the beets. Pour the soup through a sieve and serve with squares of tonsted Graham

Popped Wafers.

Slice a round ten-cent roll of cream Place a slice of cheese on a butter-thin wafer and press into the cheese the half of an English wailnut meat. If the cheese is the snappy kind they will be delicious with ale; are very pretty to look at.

Half a pound of bread crumbs, halfa pound of finely chopped suet, a quarter of a pound of dried flour, the rind and the juice of one lemon and two eggs. Mix all together well, form into dumplings, tie in cloths and boil two

Minnehaha Filling

One cup white sugar, wet with three spoonfuls of hot water. Boil until it will wax when dropped into cold water, then stir into it the whites of two eggs, which have been well beaten, and one cup of chopped raisins.

Lyonnaise Potatoes.

Cut cold boiled potatoes in small cubes and sprinkle with salt and pepper. Brown an onion in a tablespoon ful of butter and add the potatoes stir and cook five minutes. Add a little minced paraley and serve.

Sausage Dumplings.

Boil four or five potatoes, mash and season with salt and pepper, add about one-half cup of flour and milk to make thick paste. Roll it out. Pour bot water over one pound of sausage and take off the skins. Roll each one in a ce of the porato crust and bake

Fout one hour. Have the crust nicely

Hard Sauce for Pudding. One cup powdered sugar, one-quarter cup butter, creamed; one tablespoon-ful coffee, one teaspoonful of vanilla. GET RIGHT KIND OF DUSTER

Subject of More Importance Than Is Generally Considered-Cheesecloth the Best.

Not all housekeepers realize the mportance of having the right kind of duster. They will get stiff calico or linty fabrics and rub them over wooden furniture, totally unconscious that they are not doing their work. Cheesecloth makes the best general duster for wood, silk for fine ornaments or polished surface and heavy canton flannel for floors.

The chief objection to the cheese cloth duster is that it must be hemmed. soils easily and soon gets slinky. A substitute that is quite as good, little more expensive and saves much time is to buy a supply of red bandana handkerchiefs for use as dusters. If these are bought at wholesale they are cheaper and can be disposed of among one's friends.

Men's old silk handkerchiefs should never be thrown away when worn and thin. They are just the thing for dusting the polished surface of the piano, ivory ornaments and fine china and glass bric-a-brac.

## The Home

Embroideries and colored garments should be ironed on the wrong side. Marble should be washed with ammonia and water rather than with soap and water.

A great many blemishes on wall paper may be removed with a rubber on a lead pencil.

Dried lemon peel sprinkled over coals will de roy any disagreeable odor about the house. Combs soon warp and break if

washed with water. A good stiff nailbrush cleans them well. The bureau drawer can be made to open easily and noiselessly by rub-

bing it with common soap. To cool an oven while baking never leave the door open, but cool it by the drafts or removing one of the plates

over the oven. An india-rubber hot-water bottle is easily cleaned. Wash it well with luke-warm water and soap, rubbing on the soap with a piece of fiannel.

Remove grease stains by saturating the spots with alcohol rather than ben-Alcohol does not leave a ring zine. around the spot afterward. Wash with cold water.

Boston Baked Beans.

Wash one pint of little white beans and cover them with warm water. Soak over night, in the morning drain and cover with slightly salted water; cook until tender, but not broken; drain and stir into them salt to taste two teaspoonfuls of dry mustard and a quarter cup of molasses and a quarter of a cup of brown sugar; put into a bean pot and in the center of the beans put half a pound of fat salt pork deeply gashed in several places; pour slowly into the beans a pint of boiling water and add a little more covered, into the oven and bake slow-

Stewed Rabbit.

To prepare the rabbits for stewing, remove the internal organs, separating the liver from them. Rinse in cold to use it. She will be horrified if water, cut in pieces and season with once shown dates, prunes or figs that a tablespoonful of sait and one-half are germ-infested that she will take teaspoonful of pepper. Put a quarter pound larding pork, cut fine, in a kettle over the fire and fry to a light brown. Add a finely chopped ogion and the rabbit pieces and cook for airtight, may be unpleasantly in half an hour over a slow fire, stirring often. Sprinkle with a tablespoonful of flour, mix with the meat and gravy, pour in a pint of boiling water, cover so that if not in good condition it may and simmer until done. Just before serving add the juice of one-half a lemon.

Uncooked French Cream Candy. Break into a bowl the whites of as many eggs as you think you will need for the amount of candy you wish to make. Add as much cold water as you have egg whites, then stir in XXX powdered or confectioners' sugar until the mixture is stiff enough to mold into shape with the fingers. Flavor with vanilla to taste and form into balls, cubes or lozenges, as you wish. Lay on plates or waxed paper to dry. Do not use ordinary powdered sugar or candy will be a failure if you do.

Hot-Milk Sponge Cake.

Two eggs well beaten, one cup sugar, one cup flour, pinch of salt, two level teaspoons baking powder. This makes a rather stiff dough, and must be beaten till creamy, then add gradually one-half cup hot milk, not boiling, simply hot, and one teaspoon lemon extract. Bake in a moderate oven, in a loaf tin. This is fine and quite cheap

How to Boil Turnips. Turnips, carrots, onions and cabbage should be boiled in a great deal of water, taken off immediately and

Too little water will turn the dark, and overcooking destroys the taste.

Lamb Chops. A remedy for woolly taste of lamb chops. Rub chop thoroughly with a preparation of lemon juice and butter in the proportion of one teaspoonful of butter to two of lemon juice. Broil them; they are delicious.

Drop Biscuit. Take one quart flour, two heaping teaspoons baking powder, two tablens melted butter or lard. Stir in ough sweet milk to make stiff batter, drop in hot gem pans and bake in quick oven.

PADEREWSKI AND THE PIGS.

"Paderewski," said an insurance an, "broke his finger nail last month ad collected \$5,000 in accident insurance. Not bad. "I complimented Paderewski on his fame at the time of the accident. He

aughed and told me modestly a story that depreciated his fame. "He said that he takes a great inerest in live stock. On his estate in Poland he has the best varieties of pigs, cattle, sheep, and chickens. While touring he never neglects an

"In the west, once, he got an agent to buy him 60 pigs of a breed that had taken a lot of firsts and blue ribbons. A week or two after the purchase he unexpectedly went west himself, and, of course, motored out to the farm where his new pigs were. He wanted to look them over.

"The farmer, somehow, didn't catch his name. But he showed Paderewski his prize pigs, and he pointed out with a good deal of pride the 50 that had just been sold.

" Fine pigs, them,' he said, heartily, 'As time a lot of pigs as you'll see in a month's travel. I've just sold 'em, by the way, to Mr. Paderewski, the famous pig dealer from abroad."

The Mean Landlord.

Mrs. Uptown (to lady caller)-I do think we've got the meanest, most penurious and grasping Shylock of a landlord that ever lived. Caller-Why do you remain here

if you don't like the landlord? Mrs. Uptown-That's just it! He's that mean he won't let us get far enough behind with the rent so it is really any object to us to move .-

then? Why not try some other place

Church-They say that if a human being continued to grow at the rate he does during his first year of life, he would be over 68 feet tall at the age of ten. What do you think of

Gotham-Why, I think a boy would have to put on long trousers pretty early in life,-Yonkers Statesman

Had to Use It. Bangs-I think I'll get married. Wangs-You surprise me. I didn't think you had a girl.

Bangs-I haven't, but a fellow gave me a wedding ring to-day in part payment of a debt, and I've got to get the worth of my money.

CIPHER CODE.



Old Tramp-Hist, the deadly sign on the gate post.

New Tramp-W-what is it, pard? Old Tramp-C. S. P. New Tramp-And what does dat stand fer? Care; special police? Old Tramp-Worse dan dat. It

stands for cooking-school pie! None Whatever. With baseball men and pugilists

Now all the rage, What chance have people who can ac Upon the stage? -Detroit Free Press.

Cause for Grief.

Tall Actor-Ah, Rudolph, why that sad expression? Short Actor-I cannot help it, me lord. I shall die in the first act. Tall Actor-Oh, it might be worse Short Actor-It couldn't be. There

is a real chicken dinner in the second An Honest Man. "I never find any cream in this

milk of yours," said the lady tomer. "Of course you don't, ma'am," re

plied the honest milk dispenser. "I never adulterate my milk with anything."

Fortunate. "They say Miss Screacher is a beau

"It's a good thing she is, for no one would listen to the noise she makes if she weren't."-Princeton Ti-

Making Up for Lost Time. Stranger (happening along)-What's all that loud wrangling about in there? Sexton-The ladies, sir, are holding an adjourned meeting in the silence room.-Chicago Tribune.

Rather Undecided. Sanford-So you're in love with Miss Fairly? She's a decided blonde, isu't Chappy-Well, er, I can't say that she's quite decided yet.-Life.

Been There Before. The Lawyer-The first thing we must look into-The Client-Is my pocket. I under stand that-go ahead.

Difference of Opinion. Vestryman (making another attempt to light his cigar)—I don't like these iseless matches. Rev. Dr. Honeywell-I do. I received

a fee of \$50 once for marrying a deaf

and dumb couple. Extenuating Circumstances. Attendant (in botanical gardens sternly)-Don't you know it's against the rules to pluck flowers in here? Little Girl-B-b-b-but, sir, I thought all that folks in glass houses shouldn't do was to throw stones.

With Sorrow to the Grave. "Your boy may be sowing his wild oats now, but he'll be a comfort to you in your old age.

"The deuce he will! If he keeps on the way he is for another year I ain't going to have any old age."

RECEIPT THAT CURES WEAK MEN-FREE.

Send Name and Address To-day-You Can Have It Free and Be Strong and Vigorous.

I have in my possession a prescrip-tion for nervous debility, lack of vi-gor, weakened manhood, failing mem opportunity to add to this fine collecory and lame back, brought on by excesses, unnatural drains or the folles of youth, that has cared so many worn and nervous men right in their own homes—without any additional help or medicine—that I think every man who wishes to regain his manly power and virility, quickly and quietly, should have a copy. So, I have determined to send a copy of the prescription, free of charge, in a plain, ordinary sealed envelope, to any man who will write me for it.

Then too the chaste determined has to get up in the night to heat baby's milk, and to the business woman who dreads to go out for her meals in bad weather. This p escription comes from a physician who has made a special study of men, and I am convinced it is the surest-acting combination for the cure of deficient manhood and

vigor-failure ever put together. that any man, anywhere who is weak and discouraged with repeated fallures may stop drugging himself with without a dainty little table, and a little supper. restorative, upbuilding, SPOT-TOUCHING remedy ever devised, pitality she will allow each guest to and so, cure himself at home quietly have some part in the savory preparaand quickly. Just drop me a line like this: Dr. A. E. Robinson, 3895 Luck Bldg., Detroit, Mich., and I will send you a copy of this splendld receipt, in a plain, ordinary sealed envelope, free of charge.

## INCOME TAX AID TO RENT PAYERS

Senator Root Admits it Could Not Be Shifted.

PROPERTY IS TAXED

New Yorker Shows by Statistics That Tax on Real Estate is Equivalent to an Income Tax of Fifteen Per Cent. Senator Bailey Condemns a Tax on Occupation.

Washington, May 5.- In the senate, during the debate on the proposed income tax, Mr. Root submitted statistics to show the extent to which the wealth of the country is now taxed by states, counties and municipalities.

"It is not a fact," said Mr. Root, "that in this republic property does

the burden of taxation.' He gave figures to show that the ad valorem taxes levied upon property are at the rate of about three-quarters of 1 per cent, which, he said, would be equivalent to an income tax of 15 eggs as you have room for them in the per cent.

not bear a very great proportion of

He said that in New York state come of more than 31/2 to 4 per cent, Break in the eggs then, one at a time, so that he regarded this tax as very carefully, lest they should run baste considerable.

"Who, at last, pays this real estate tax-the real estate owner or the renter?" asked Mr. Borah.

Mr. Root replied that it was imposed upon the property and paid by it in spite of any analysis that might be made as to where it came from

"But if the income tax existed," in terposed Mr. Borah, "it would catch a part of the tax that is shifted to the renter, would it not?" "Yes; oh, yes," responded Mr. Root.

While he said he was not arguing against an income tax, Mr. Root begged senators to remember "that the property of the United States now bears a tax for the support of govern ment in the United States equal to nearly eight times the income tax that they are proposing to assess upon it."

While challenging Mr. Root to find anything in his remarks to the effect that the property of the United States did not pay a tax, Mr. Bailey asserted that property did not even approxi-scorched places caused by too hot mately contribute according to its irons: A half pint of vinegar is put value to the support of the federal government. He declared that a tax pan. To this is added the fuice of a on an occupation could not be defend- large onion and two ounces of fuller's ed in any forum in the world of conscience and common sense. It was his firm conviction, he said, that wealth ought to bear the tax. "It is a mon strous injustice," he insisted, "for s man after being compelled to wear a suit of clothes to tax him for buying plications may be necessary. it. I think it is not wight that obedience to God's law, a law which made us hungry, should compel us to appease our appetites and yet be charged for the things which keep body and soul together."

BOY FOUND UNCONSCIOUS

Was In Cuivert Three Days Without Food or Water

Pittsburg, May 5.—Missing three days and searched for by citizens of half a dozen towns, Michael, the aixyear-old son of Michael Sinco, a miner imployed at the Clinton mines, was ound lying unconscious at the bottom of a culvert near his father's home. The child had been without food and water during all the time he was missing. After a physician had work

AN AIRSHIP LINE

ed with him for hours it was announced that the lad would live.

Zeppelin Concern to Open One For Traffic Next Year. Stuttgart, May 5 .- At a meeting of the Wurtemberg Aerial league Count Zeppe'in announced that a company with which the Zeppelin Airship Construction company was connected had undertaken to establish a regular line of airships between Lucerne or Friedrichshaven and north Germany. The ine, the count said, would be opened

A TIME SAVER

Especially to Be Appreciated by the Mother to Warm Baby's Milk in a Hurry - Some Dishes Easily Prepared.

FOUND OF DISTINCT VALUE.

The chafing dish is valuable not only as a graceful means of entertaining a few friends of an evening, but as a time-saving device to the mother who

has to get up in Then, too, the chafing dish is invaluable of a Saturday or Sunday morning, when each member of the family comes down at a different time for his eggs and coffee.

gor-failure ever put together.

I think I owe it to my fellow man knows how to make Well rabbit and to send them a copy in confidence, so fudge, but there are some more novel harmful patent medicines, secure; frilly white apron for the hostess; and without a dainty little table and a! if she possess the true instinct of hostions.

Shrimps are good at this time of year. A good way to prepare them is to lay a good-sized can of them in water and let simmer for 20 minutes then strain, and set the liquor aside for some future soup tureen. Next cut the shrimps in half and chill, making the usual white sauce in the blazer, adding a bay leaf and a blade of mace until it boils, add the shrimps, and when thoroughly heated, serve.

If the shrimps are to be the chief or only hot dish, they may prove more palatable if mixed with an equal quantity of canned French peas, which are added to the white sauce at the same time with the shrimps. It is nice to serve this compound on crackers.

Curried oysters are another great delicacy. These are prepared by brown ing one tablesponful each of butter and flour with one teaspoonful of curry powder. Add gradually one-half cup of rich milk and one-half cup of strained liquor juice. Stir this mixture until quite thick and, if desired, add a few drops of lemon juice. Drop in 25 oysters, carefully examined. Cook until they are plump and serve at once.

If one has on hand a respectable remnant of cold chicken or turkey, or even of veal, an appetizing chicken a la McDonald may be produced. Cut the meat into strips, cut firm, cold boiled potato into thin slices, cut one large truffle, if desired, into strips, and place in the blazer with three tablespoonfuls of butter. Now pour on a cup and a half of milk, season with salt and pep per, and serve as soon as hot. Bits of celery add to the flavor of the dish. whether coked with the milk or added raw at the last minute.

Eggs with black butter are another substantial supper dish. The recipe calls for three tablespoonfuls of but ter, half a teaspoonful of vinegar, salt and pepper to taste, and three or four blazer.

Cook the butter in the blazer until real estate does not yield a net in. It is a dark brown-almost black. with the butter until they are done adding the vinegar just before you take them up, and sprinkle with pepper and salt.

Tapioca Cream Without Eggs. Soak in water till soft three round ing tablespoonfuls of pearl tapioca Put one pint of milk, one-half tea spoonful of salt and the soaked tapioca, with the water in which it soaked. in a double boiler. Stir often until boiling to prevent the tapioca from lumping, then only occasionally till it gets thick. Then add sugar to taste, about one-half cup, and continue boiling till the consistency of heavy cream. This usually takes about two hours. When done remove from the fire, flavor with one teaspoonful of vanilla; stir in a teaspoonful of butter if desired, and serve cold.

Removing Scorch. An old negro laundress is responsi ble for the following cure for cup with the use of even a small part of a shell. on the stove in a porcelain-lined sauce earth. The mixture is boiled for five minutes, strained, cooled and bottled. In removing the scorch a little of the mixture is put on a clean white linen rag and rubbed over the scorched place until it disappears. Several ap-

Two Suggestions. Rub bread and meat boards with cut lemons, then wash with cold water. It is much better than scrubbing

saucepan is well buttered you will find that chocolate, milk and other liquids will not boil over. String Bean Salad String and wash one pint string beans. Boil till tender in boiling salt-

If the upper part or edge of the

or scraping.

ed water. Drain and when cold put in a salad bowl, season with salt, pepper and papriki, pour one teaspoonful salad off over, also one-haif cupful vinegar, and serve. To Polish Damp Shoes. However damp boots or shoes may the cold shake and passed on.-Chicabe they can be given a high polish if go Tribune.

the leather from cracking. THE JUNKET AND THE PASTY

a drop or two of paraffin oil be added

to the blacking. This also prevents

Characteristic Dishes of Cornwall That Are Fit to Serve by American Cooks.

The Junket .- Dictionary men are respectfully informed that the word jun-keting as signifying merrymaking arose from the custom of Cornish vii-

to farms, order junkets, bread and butter and tea and merrymake with all their might while the junkets were

To make a junket put a pint of new THE CHAFING DISH WILL BE milk in a presentable dish and stand on the back of the stove until at blood heat. Sweeten slightly, add a few drops of any flavoring preferred or leave it without flavoring. Add a tea spoonful of rennet, obtainable of grocers and druggists. Stand away to cool and "set." It should be smooth like clabber without visible whey. Cream may be scattered over the surface, or

sugar or nutmeg. The Pasty (peculiarly Cornish.)-It consists of a turnover pie, filled with raw beefsteak, onlon and potato, chopped in bits not larger than a marble. Naturally onions and potatoes must be cut thin to bake well. Cornish pastry is made of fine chopped suet, flour and water, but Americans will prefer their own pastry. Cornish fishermen like to take pasties out for their suppers in the boats and indeed it would be difficult to think of any one article so well suited for picnics.

SKIM MILK TO WASH LACE

Nothing Better Can Be Found, and Its Cheapness Is Also a Recommendation.

There is nothing so good to wash lace as plenty of skim milk. It can be had for small cost, so that the lace if much soiled can be put through several fresh supplies.

Most persons make the mistake of rinsing out the milk. Instead do not use water at all and iron while still damp. This gives just enough stiffness, does away with the necessity of starch or gum arabic and prevents the limpness that follows if the lace is ironed dry without stiffening.

The best way to dry lace that you do not wish to fron is to stretch it tight on a table covered with a clean white cloth, pull out the edges and pin into place with many pins. When dry it will look soft and almost like

Apricot Sherbet. To make it, drain the liquor from a can of apricots and set aside. Press the fruit through a colander. Soak a tablespoonful gelatin for one-half hour in cold water then add a cupful of boiling water and stir until dissolved. Make a sirup by cooking together two cupfuls of sugar and one of water. strain the apricot juice, add to it the juic: of two oranges or an orange and a lemon, and turn over the pulp. Then add the soaked gelatin and the sirup that should have been chilled. Put into the freezer and when partially frozen add the stiffly whipped

freezing.

whites of two eggs and finish the

Dutch Applecake. Separate two eggs; add the yolks to cupful and a half of milk, a tablespoonful of butter melted and half a teaspoonful of salt. Mix and add two cupfuls of flour that have been sifted with three level teaspoonfuls of baking powder, beat quickly, fold in the well beaten whites of the eggs, and turn into a shallow greased baking tin. Cover the top with apples that have been pared, cored and quartered, put ting the rounded sides up, and dust over with powdered sugar. Bake in a moderately quick oven for half an hour, or until the apples are tender. Serve with rich cream.

Individual Meat Pies. To use up cold roast beef or lamb, grind the meat up with a little onion, salt and pepper, to taste, and add a little gravy to make it moist. Butter as many cups as you will need, and half fill them with the meat mixture. Then fill the cups up with mashed potatoes, and sprinkle bits of butter on the top. Put in the oven and bake until heated through. I generally leave them in about 15 minutes. Serve tipped out on a platter, with the left over gravy poured over them, or if you have no gravy, use tomato sauce.

Shred the Eggshells Eggshells put into the coffee with out crushing after the beverage is

made don't clear it thoroughly. Wash the eggshell carefully before breaking the egg. In making the coffee shred the shell fine with the fingers and mix with the grounds before pouring on the water. The result is a clear, delicious looking

Cottage Cheese Ple.

One cup of fresh cottage cheese mashed fine, two well-beaten eggs and costs more to keep than it does to enough rich milk or cream to make get." the whole of the consistency of thin batter, add a handful of currants and flavor with nutmeg or cinnamon. Pour over single crust as for custard pie and bake in a moderate oven.

Flour Dumplings. Mix together one pint flour, two teaspoons baking powder, one teaspoon salt. Stir in gradually one scant cup of milk to make soft dough. Drop by spoonful into kettle. Contents must be bolling. Cover closely and boil it is! ten minutes without lifting cover.

Some people like the unsweetened nice of a pineapple added to mayon naise, especially when the mayonnaise is used on a fruit salad.

Makes Delicious Flavor.

Different Strata. The irresistible high handshake chanced to meet the immovable low Whereupon they gave each other

Just as Good. His Elder Sister-Phil, why don't you wear cuffs? The Youth-Great Scott, Nell, I do!

Look at my pants legs, will you?

They're turned up four inches!-Chi-

cago Tribune. Her Party. "Jim's in love, isn't he?" "He must be. He accepted an invitation to a bridge party where they

don't play for stakes."

MORE ABOUT MARY.

A billy goat, you know; and everywhere that Mary went The goat was sure to go.

He followed her to church one day, Which didn't look just right: The sexton tried to put him out, And then there was a fight.

The bad boys quickly gathered round; They raised a lusty cheer When Billy charged that good old mass In front, and flank, and rear.

In vain the sexton yelled: "Get out!" And jumped, and dedged, and kicked. For Billy bored right in, and soon He had the sexton licked. And still he wasn't satisfied,

He still kept boring in.
He rammed, and jammed, and lammed,
and slammed
That good old man like sin. "What makes him but the sexton so?"
The bad boys asked. "'Cause why!
The sexton butted first, you know!"
Poor Mary made reply.
—Chicago Tribune.

SOMETHING WRONG.



"This eyeglass is no good at all. I can't even see the hands of my watch.

Of gardening the city man Oft little understands. Yet never falls to raise a crop Of blisters on his hands. -Kansas City Times.

Quite a Difference. "How dare you?" exclaims the angry composer to his critic. "How dare you, sir, characterize my music as you have?'

"I don't understand you," demurs the "You said that my rhapsody impromptu was a bum tune!" "Bum tune! Oh, my good friend, I said no such thing! I said it was a va-

grant melody."-Judge The New Way. "I understand you kissed your wife several times on leaving the house

this morning?" "Yes, that is a fact." "Why! You haven't kissed her for a long time before, have you?" "No; but we are about to get a di-

vorce, and I want her to feel pleasant

about it!"-Yonkers Statesman

No Cause for Complaint. "I thought you said this house had an extra large back yard," said the prospective tenant. "So I did," answered the agent.

"But it is only four feet deep, by actual measurement," protested the p. t. "Well," rejoined the wily agent, "the ordinary yard is only three feet, you know."

Fashion Among the Ruralites. Farmer's Wife-Good gracious, John! There's the pig dragging off my new spring bonnet! What are you standing there laughing at? Farmer-Poor beast! I don't wonder

he took it for a basket of grub. But it's so funny to see my pig in your Light on the Subject. "What's the matter, old man?"

"The matter, George, is that my gas

bills are growing bigger and bigger

every month."

"No wonder, Johnny; your wife has to sit up so late at night waiting for you to come home."-Chicago Tribune.

And when his M. C. franks to him
A lot of garden seeds,
He plants them and is sure to raise
A splendid crop of weeds. -Chicago Tribuna

Forgot That. Redd-Is it a fact that it costs you more to keep your automobile than it cost to buy it? Greene-It is. "Well, I don't want anything that

"Why, you've got a wife, haven't you?"-Yonkers Statesman. The One on Earth.

The joyous press agent has sent a story to the music editor containing this statement: "Mme. Homer is unique in the profersion, in that she is happily married

and devoted to her husband and children. · Unique! What a horrible profession

Not Now Mrs. Chugwater-Josiah, what is the unwritten law? Mr. Chugwater-There isn't any. It's been written up in all the papers. I've told you that before.-Chicago

Tribune. Where the Trouble Was. "Old chap, why don't you make up your mind to marry and settle down?" "You chump, it takes two minds to do that, and I haven't quite got Freda's mind made up yet."-Chicago

Their Scheme. Mrs. Knicker-How do you induce your cook to stay? Mrs. Bocker-We give her an engagement ring that has to be re-

Tribune.

At the Ball Game. Grace-Who is that man they're all pubrreling with?

Jack—Why, he's keeping the acord. Grace—Oh! and won't he give it up? Bohemian Magazine.

turned.-Harper's Bazar.